COLLECTRAMATIC®
A WINSTON INDUSTRIES INNOVATION

High Efficiency Pressure Fryer

LP46 & LP56 COLLECTRAMATIC® PRESSURE FRYER

Exclusive Technology
Collectramatic Fryers utilize less than 25 percent of the pressure normally used in conventional pressure fryers. Patented vent system is designed to limit pressure and to provide automatic relief against clogging.

Easy-to-Use Controls
Very low pressure vent and microprocessor combine to improve operator safety over conventional high-pressure systems. Aqualert Water Detection software does not allow water to be boiled in the cooking vessel. Reduced training time.

Durable
Built to last with quality craftmanship, high grade stainless steel construction and full perimeter insulation surrounding the cook pot.Fewer parts means lower maintenance costs. Easier to clean than a normal pressure fryer. Small footprint, only needs 4.72 square feet.

Industry Compliant
Built to comply with applicable standards for manufacturers. Included are UL, C-UL, UL Sanitation, DEMKO, CE, and MEA.

LP46 & LP56 COLLECTRAMATIC®
HIGH EFFIENCY FRYER
8-Channel Programmable Control

Takes full advantage of the modern poultry industry's 6 to 7 week chicken growth cycle, rather than the 14 to 16 week growth cycle of the 1950s. Taste is preserved by the patented system that limits food temperature to prevent flashing off of the aromatics of herbs and spices.

WINSTON INDUSTRIES, LLC.
2345 Carton Drive | Louisville, KY 40299 USA | www.winstonindustries.com
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Specifications subject to change without notice.

JOB

ITEM#

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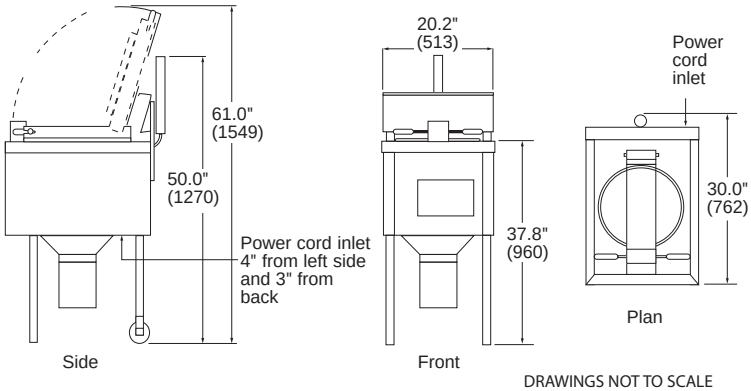
8-Channel Programmable Control



DRAWINGS NOT TO SCALE

capacity	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube
LP46 4 Head 12 lbs. (5.4 kg) product 64 lbs. (28.8 kg) cooking oil	H= 50.0" (1270) H2= 61.0" (1549) W= 20.2" (513) D= 30.0" (762)	208	60	3	29.2	10500	N/A	165 (75)	20.0 (0.57)
		240	60	3	25.2	10500	N/A		
		240	60	1	43.7	10500	N/A		
		Intl. 400*	50	3	N/A	10500	N/A	204 (93)	call factory
LP56 6 Head 18 lbs. (8.2 kg) product 75 lbs. (33.8 kg) cooking oil	H= 50.0" (1270) H2= 61.0" (1549) W= 20.2" (513) D= 30.0" (762)	208	60	3	29.2	10500	N/A	175 (79)	20.0 (0.57)
		240	60	3	25.2	10500	N/A		
		240	60	1	43.7	10500	N/A		
		Intl. 400*	50	3	N/A	10500	N/A	214 (97)	call factory

H= Height w/lid closed • H2= Height w/lid open
Includes: 1 clamshell basket, 1 drain hook, 1 pair gloves, 1 plugging tool, 1 displacer, 1 spatula, 2 collector gaskets, 2 lid gaskets, 1 Teflon® brush, 1 long collector, 1 heat plate
Cord and plug not included

Short Form Specs

Shall be Winston Collectramatic high effiency pressure fryer, model LP46 or LP56 with 8-channel processor controls to utilize gravity filtration allowing up to 240 lbs. (LP46) or 360 lbs. (LP56) of chicken (or equivalent) to be cooked without manual filtration or emptying collector. Utilize clamshell basket to maintain separation of product during cooking.

Construction

Materials: To be 16 - 20 gauge stainless steel mounted on four adjustable legs. Cooking vessel to be constructed of stainless steel.

Insulation: Full, 1-1/2" insulation around the cooking vessel.

Controller: Processor control with eight programmable channels.

Ventilation: Required. Check local codes.

Electrical: Refer to wiring schematic included in equipment for installation assistance. Cord/Plug not included. Shipped wired for 3-phase application. Licensed electrician may be required. Check local codes.

Load limit: Maximum of 12 lbs. (LP46) or 18 Lbs. (LP56) of frozen or refrigerated chicken, fish, meats, or vegetables per load.

Warranty

Limited 1 year warranty, excluding gaskets, lamps, hoses, power cords, and fryer baskets. Warranty disclaimer for failure to clean. Ask for complete warranty details.

Specify the following when ordering:

Standard (No additional cost):

1. Model number.
2. Voltage preference: 208V or 240V. Cordset is not included. All units shipped 3-phase.

* Inquire about additional international voltages available.

Optional (Additional cost):

1. Extended Warranty: adds parts and labor warranty coverage for one additional year.
2. Added accessories or supplies.

Included Accessories (no additional cost)

1	Clamshell basket	1	Drain hook
2	Collector gaskets	1	Pair gloves
2	Lid gaskets	1	Teflon® brush
1	Displacer	1	Long collector
1	Spatula	1	Heat plate
1	Plugging tool		

Accessories & Supplies (additional cost)

PS1180	Utensil rack	PS1290	Open basket
PS1875	Basket lift assist	PS1300	Nugget basket w/lid
PS1160	Filet basket	PS1453	Shoestring fry basket

BUY WINSTON SERVICE PARTS, ACCESSORIES, AND SUPPLIES ONLINE!
Factory direct at www.winstonindustries.com

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